CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CAFÉ – COMPTOIR – RESTAURANT

CUISINE TRADITIONNELLE FRANÇAISE

- COCKTAILS -

SPRITZ ROYALE 15
aperol, grapefruit cordial, sparkling water

ST. TROPEZ SPRITZ 17
st. germain, lemon aperitif, sparkling wine, cranberry

LE PETIT PICKLE 11
belvedere vodka, house pickle brine

LE JARDIN 18
sipsmith gin, apricot brandy, lemon, thyme, tonic

ROUGE FUMÉE 17
banhez mezcal, corazon blanco tequila, watermelon, espelette pepper, honey

LE DIRTY MARTINI 17
grey goose vodka, olive brine

RUE GANSÉVOORT 18
maker's mark bourbon, calvados, dubonnet rouge, orange bitters

EIFFEL SOUR 17
green chartreuse, alpine liqueur, pineapple, almond cordial

L'ESPRESSO MARTINI 17
wheatley vodka, borghetti caffè, averna, hazelnut, espresso

- WINE -

SPARKLING
BOURGOGNE BRUT
verre 15 / bouteille 70

BLANC
BORDEAUX BLANC
verre 15 / carafe 45

ROSÉ
CÔTES DE PROVENCE
verre 17 / carafe 51

ROUGE
SAVOIE
verre 15 / carafe 45

HORS D'OEUVRES

Roasted Squash Soup 14
6 Oysters* mignonette 24
Scallop Crudo* passionfruit, hazelnut 21
Shrimp Cocktail 22
Tuna Carpaccio* lemon vinaigrette 26
Escargots garlic-parsley butter 19
Sardines en Conserve lemon, Bordier butter 22
Crispy Artichokes garlic aïoli 18
Leeks Vinaigrette almonds 16
Country Pate pistachios 18
Steak Tartare* 21
Burrata red wine poached pears 22
Onion Soup gratinée 20

SALADES ET SANDWICHES

Endive Salad 17
Salade Niçoise confit tuna, dijon vinaigrette 29
Caesar Salad 16
Warm Shrimp Salade lemon beurre blanc, avocado . . . 29
Croque Monsieur / Croque Madame (+2) 22
Steak Sandwich* onions, gruyère, aïoli 35
Cheeseburger à l'Américaine* 28

STEAK FRITES

Bar Steak* maître d'hôtel butter 42
Filet* sauce au poivre 68
NY Strip* sauce béarnaise 63

ENTRÉES

Salmon* leeks, sorrel sauce 35
Trout Amandine haricots verts, brown butter 35
Grilled Branzino gigante beans, tapenade 43
Moules Frites white wine, garlic 29
Spaghetti Bolognese 27
Boeuf Bourguignon pommes purée, bacon lardons 46
Grilled Lamb Chops white beans, escarole 49
Lobster Frites garlic-herb butter 74
Gruyère Omelette fines herbes 18
Duck Confit frisée, pommes tapeés 43

GARNITURES

Brussels Sprouts 11
Haricots Verts 9
Sautéed Spinach 9
Pommes Purée 9
Pommes Frites 10

– PLAT DU JOUR –

Roasted Turkey
mashed potatoes, gravy, cranberry sauce, stuffing, sweet potatoes, brussels sprouts
56

– THANKSGIVING –

Prix Fixe $78 per person

- First Course -
CHOICE OF
Roasted Squash Soup
or
Endive Salad

- Second Course -
Herb Roasted Turkey
Mashed Potatoes
Cranberry Sauce
Stuffing
Sweet Potatoes
Brussels Sprouts
Gravy

- Third Course -
CHOICE OF
Pecan or Pumpkin Pie

HOLIDAY HOURS	
ALL DAY	12:00PM - 9:00PM

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs.
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